OPERATE A STEAM TABLE

Marine Corps Food Service Schools

Marine Corps Detachment

Fort Lee, VA

TERMINAL LEARNING OBJECTIVE

In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500)

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ENABLING LEARNING OBJECTIVE

- **Given a steam table, subsistence supplies, cooking utensils and references, operate a steam table, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500h)**
- **Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)**
- **Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all government assets remain free of food borne contaminants. (3381-GARR-1500k)**

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OPERATION OF THE STEAM TABLE

- **Pre-Meal Actions**
  - **Fill with two quarts of water**
  - **Turn the control to “HIGH”**
  - **Pre-heat for approximately 30 minutes**
  - **Set control to desired serving temperature**
  - **Never heat well dry**
  - **Keep empty, covered inserts in wells during preheating**

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OPERATION OF THE STEAM TABLE

WARNING: STEAM CAN CAUSE SERIOUS BURNS. LIFT THE LID OR PAN IN A WAY, WHICH WILL DIRECT ESCAPING STEAM AWAY FROM YOUR FACE AND BODY.

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OPERATION OF THE STEAM TABLE

- **During Meal Actions**
  - **Ensure food items are in appropriate pans**
  - **Ensure logical flow**
  - **Place covers on pans**
  - **Periodically check the water level of the wells**

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OPERATION OF THE STEAM TABLE

- **Post-Meal Actions**
  - **Turn off temperature control knob**
  - **Remove food items**
  - **Allow hot water to cool sufficiently**
  - **Empty steam table**
    - **Direct Drain**
    - **Manual Drain**

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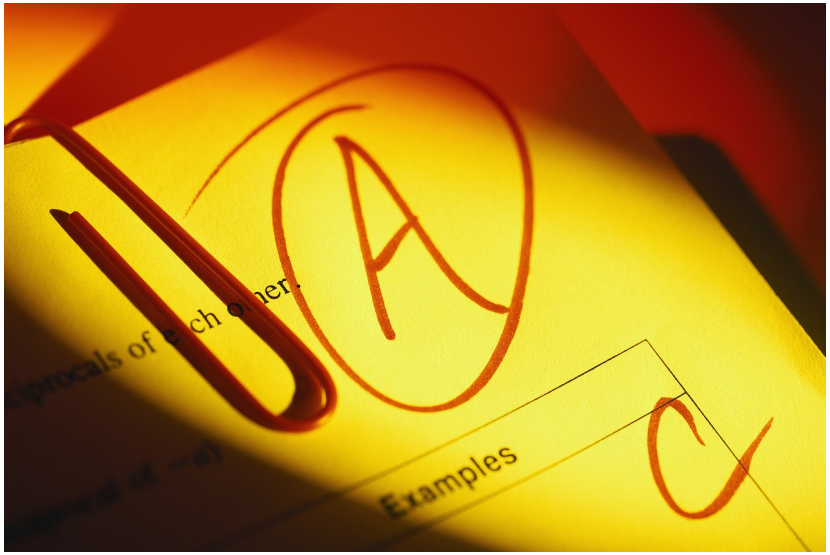
CHECK ON LEARNING



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CARE AND MAINTENANCE OF THE STEAM TABLE

- **Daily Cleaning**
  - **Allow unit to cool before cleaning**
  - **Drain water from well**
  - **Use a mild detergent**
  - **Rinse with warm water**
  - **Dry well completely**
  - **Remove hardened food**

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CARE AND MAINTENANCE OF THE STEAM TABLE

- **Weekly Cleaning**
  - **Scale deposits may be removed using a plastic scouring pad and a de-scaling agent approved for use on stainless steel**
  - **Rinse thoroughly with a solution of vinegar and water**
  - **Wipe the well assembly dry**
  - **Leave uncovered**

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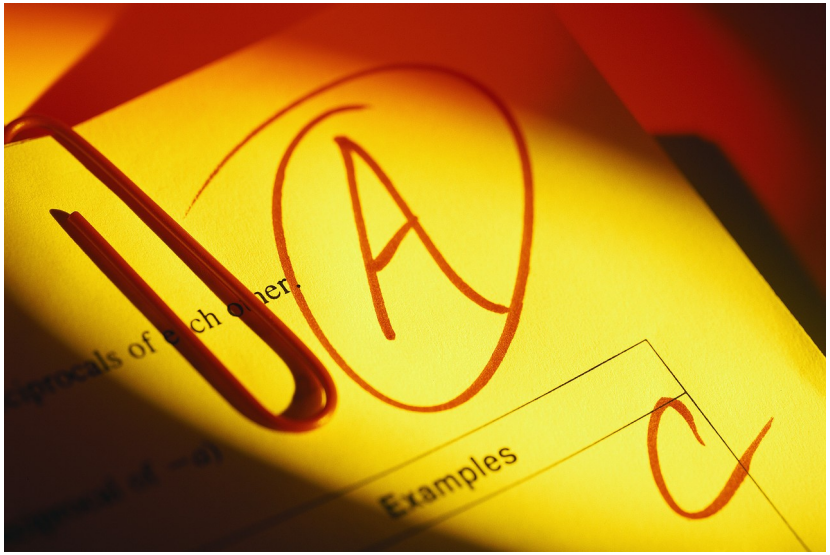
CHECK ON LEARNING



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SUMMARY

During this period of instruction we have covered:

(1) Operation of the Steam Table

(2) Care and Maintenance of the Steam Table

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DEMONSTRATION

Muster around the Steam Table for a Demonstration

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